



MARCEL PETITE FORT ST. ANTOINE COMTÉ

Made in Eastern France in the cooperative dairies of the Jura Mountains and aged in the renowned caves of Marcel Petite Fort St. Antoine.

VISUAL CHARACTERISTICS:	Flat, Millstone shape; 75 to 85 lbs.; 25 to 30 in. In diameter
CATEGORY OF CHEESE:	Hard, pressed, cooked, cow's milk cheese
CATEGORY/ SCALE OF PRODUCTION:	Made in co-operative cheese dairies named "fruitières"; Artisanal
MILK TYPE	Raw cow's milk made from the Montbéliarde breed
CHEESEMAKING DETAILS/ PROCEDURE:	The manufacture of Comté remains the textbook reference for French, pressed, cooked-curd cheeses. After the curd mass is cut to hazelnut size, the curds are heated-cooked-in their own whey at 122F for 30 MN. The curds are then dipped into large molds and pressed for 6 hours. The pliable "green" cheese is salted within 36 hours of production, then again every 48 hours for the next 3 weeks. After this pre-affinage phase, the young Comté is moved to the old, subterranean fort of Saint Antoine where it is matured under the scrupulous care of the head affineur and his team.
AFFINAGE/ CHEESE MATURING NOTES:	The cheeses are matured for over a year and are sent out at their optimum age. Every 6 weeks Jason Hinds visits the fort and hand-selects every batch of Comté. Every 3 months Daphne Zepos visits the fort and calibrates the selection for the American market.
APPEARANCE:	Paste that ranges from ivory to yellow, depending on the season
SMELL/AROMA:	Roasted notes such as peanut, cacao; butter; citrus fruit; cellar
FLAVOR :	Very deep, complex, long lasting. Always creamy, buttery, with notes of hazelnut
SEASONAL AVAILABILITY:	Our Comtés are predominantly made from May to October, when the cows are still on pasture.
WINE SUGGESTIONS:	A wide variety of wines go well with Comté. The local "vin jaune" from the Jura makes for one of the most successful and memorable cheese and wine marriages. Chardonnays from California. Rhone valley reds such as Chateauneuf du Pape.

